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## STARTERS

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<b>CONTINENTAL BREAD</b> Butter medallion	<b>8</b>
<b>GARLIC &amp; HERB BREAD</b>	<b>7</b>
<b>FRIED LOLIGO SQUID, FRESH CHILLI</b> <b>To Share</b> Aioli <i>Match with Long Rail Gully Riesling - \$ 14 glass</i>	<b>16</b> <b>30</b>
<b>HARVEY BAY SCALLOPS</b> Seared scallops, pea puree, pancetta crumbs <i>Match with Climbing Pinot Gris, Orange NSW - \$11 glass</i>	<b>24</b>
<b>CHARCUTERIE BOARD TO SHARE</b> Smoked duck, Italian salami, prosciutto, chicken liver pate, marinated olives, Persian feta, grissini, homemade chutney, gherkins, mustard and crackers <i>Copia Pinot Noir, Great Southern is the perfect match to balance the palate - \$11 glass</i>	<b>30</b>
<b>POTATO &amp; CELERIAC SOUP</b> With croutons	<b>12</b>
<b>ENTRÉE PLATTER TO SHARE</b> Garlic bread, smoked duck, grilled halloumi, fried loligo squid and seared scallops	<b>40</b>

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## SALADS

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<b>CLASSIC CAESAR SALAD</b> Fresh romaine hearts, bacon, boiled egg, Caesar dressing, shaved parmesan Add Prawns 4 Add Chicken 3 <i>Perfectly matched with Montrose Chardonnay - \$10.5 glass</i>	<b>15</b>
<b>QUINOA SALAD</b> Roasted Asparagus, Persian Feta cheese, Vinaigrette Add Prawns 4 Add Chicken 3 <i>Perfectly matched with Oakridge Chardonnay - \$ 12 glass</i>	<b>15</b>
<b>THAI BEEF SALAD</b> Warm rare beef, cucumber, capsicum, mint, Spanish onion, chili lime dressing <i>Match with a Barossa Shiraz, Four in Hand - \$13 glass</i>	<b>24</b>
<b>MEDETERRANEAN FARRO SALAD</b> Halloumi cheese, Heirloom tomatoes, grilled vegetables Add Prawns 4 Add Chicken 3 <i>Perfectly matched with Long Rail Gully Riesling - \$12 glass</i>	<b>15</b>

Please let our team know of any allergy or dietary requirements



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### FROM THE CHARGRILL

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**At Chifley's your last bite is just as good as your first, our perfected cooking method and seasoning techniques ensure each cut of prime beef we serve arrives cooked to perfection; Just the way Ben Chifley would have liked it.**

200gm Salmon Steak <i>Match with Finisterre Chardonnay by Robert Oatley, Margaret River - \$80 bottle</i>	TASMANIAN	35
200gm Beef Tenderloin MSA 3 <i>Match with, Nick O'Leary Shiraz - \$14 glass</i>	GRAINGE	42
300gm Sirloin Riverina <i>Match with a bold Shiraz, Four in Hand \$13 glass</i>	ANGUS	38
Lamb Cutlet <i>Match with a glass of Rymill: The Yearling Cabernet Sauvignon - \$ 11 glass</i>	COWRA	40
Pork cutlet 300gm <i>Match with a glass of Oakridge Chardonnay or Oakridge Pinot Noir - \$12 glass</i>	BERKSHIRE	42
220 gm Chicken Breast Supreme <i>Match with a glass of Giesen Vineyard Sauvignon Blanc - \$ 12 glass</i>		28
400gm Rib Eye on the bone MSA 4 <i>Match with a glass of Nick O'Leary Shiraz - \$ 14 glass</i> <i>Perfectly matched with Apostrophe Grenache/Shiraz/Mataro - \$ 55 bottle</i>	CAPE GRIM	56
Add grilled king prawns, garlic cream sauce		12
Add Double smoked English Bacon		8

**All cuts are served with chef's special Truffle scented cannellini bean purée  
Chefs green and your choice of sauce  
Brandy cream peppercorn sauce/ wild mushroom sauce  
Garlic Cream Sauce / Béarnaise**

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### CHEF'S SPECIALTIES TO SHARE FOR TWO

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<b>MIXED GRILL</b> Grilled Lamb cutlets, Beef medallion, Chicken, Bacon, Homemade chutney, Mustard, Kipfler potatoes, Garden salad <i>Match with a bottle Seville Hill Tempranillo - \$ 88 bottle</i>	110
<b>SEAFOOD GRILL</b> Atlantic Salmon, Catch of the day, Scallop, Prawns, Aioli, Kipfler potatoes, Garden salad <i>Match with a bottle of Cannibal Creek Semillon Sauvignon Blanc - \$ 75 bottle</i>	95

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**CHEF'S SIGNATURE AND CLASSIC**

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**We know a thing or two about the perfect steak and grill, but it's not all we hang our hats on. Whether you're in the mood for chicken, seafood or vegetarian fare, we've got something to please your palate**

<b>RISOTTO</b>	
Mixed mushroom, Shaved parmesan, Roasted hazelnut	<b>28</b>
Smoked Chicken, mixed mushroom, Shaved parmesan, roasted hazelnut	<b>32</b>
<i>Match with Oakridge Chardonnay - \$ 12 glass</i>	
<b>FISH OF THE DAY</b>	<b>35</b>
<i>Match with a fresh Marlborough Sauvignon Blanc - Pikorua \$10 glass</i>	
<b>ORGANIC SPAGETTINI</b>	
Blue swimmer crab, Cherry tomato, Shallot, Garlic, Chili, Extra virgin olive oil	<b>35</b>
Garlic cream, Cherry tomato, Shallot, Garlic, chili, Extra virgin olive oil	<b>28</b>
<i>Match with Climbing Pinot Gris - \$52 bottle</i>	
<b>CONFIT DUCK MARYLAND</b>	<b>35</b>
Braised apple red cabbage, Madeira glaze	
<b>TWICE COOKED PORK BELLY</b>	<b>35</b>
Calvados-apple Compote	
<i>Match with Pedestal Cabernet Merlot, - \$13 glass</i>	
<b>RED WINE BRAISED COWRA LAMB SHANK</b>	<b>35</b>
Creamy Polenta	
<i>Match with Philip Shaw The conductor Merlot - \$ 14 glass</i>	

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**SIDE ORDERS**

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<b>FRENCH FRIES</b>	<b>8</b>
<i>Aioli, rosemary salt</i>	
<b>ROASTED DUCK FAT KIPFLER POTATOES</b>	<b>9</b>
<i>Tasmanian sea salt</i>	
<b>BEER BATTERED ONION RINGS</b>	<b>9</b>
<i>Aioli</i>	
<b>CREAMY MASHED POTATO</b>	<b>9</b>
<b>HALLOUMI CHIPS</b>	<b>12</b>
Chipotle mayo	
<b>STEAMED BROCCOLINI</b>	<b>10</b>
<i>Burnt almond butter</i>	
<b>KURRAJONG SALAD</b>	<b>9</b>
<i>Pear pecorino, Champagne dressing</i>	

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